



## **MENU DE NOCHEVIEJA**

NEW YEAR'S EVE MENU FOR TWO TO SHARE

INCLUDED IN TICKET PRICE

ENJOY!

### **TO START**

**COPA DE CAVA DE BIENVENIDA**  
Welcoming glass of Spanish Cava

**SPECIAL 'GILDA'**  
Cantabrian sea Anchovies, pickles and olives on a skewer

### **COLD TAPAS**

**PAN DE CRISTAL CON TOMATE Y AOVE**  
Crystal Bread with tomato and EVOO (VG)

**SURTIDO DE IBERICOS DE BELLOTA MALDONADO**  
Acorn fed Iberian cured meats (charcuterie): Salchichon, Chorizo y Lomo (GF)

### **HOT TAPAS**

**SALMON MARINADO, QUESO DE CABRA OLAVIDIA, GEL DE REMOLACHA**  
Marinated salmon, Olavidia goat cheese, beetroot gel (GF)

**BERENJENA, MIEL DE CANA**  
Aubergine, cane honey (VG)

**CROQUETAS DE CANGREJO Y CIGALAS**  
Crab and langoustine croquettes, bisque alioli

**PIMIENTOS DE PIQUILLO, RABO DE VACA, MORCILLA DE LEON**  
Piquillo peppers, oxtail, black pudding from Leon

**RODABALLO, MOLUSCOS, PURE DE RAIZ DE APIO, SALSA DE CAVA**  
Turbot, clams, celeriac puree, cava sauce (GF)

**PALETILLA DE CORDERO, PURSE DE CHIRIVIA, VERDURAS DE INVIERNO ASADAS AL CARBON**  
British Lamb shoulder, parsnip puree, chargrilled winter vegetables

### **DESSERT**

**NARANJA, MIEL, VANILLA Y AVELLANAS**  
Spanish orange in different textures/ways, meringue, raw honey, hazelnut and biscuit crumble (N)

OR

**TARTA DE QUESO Y CHOCOLATE, SORBETE DE FRAMBUESA**  
Chocolate cheesecake, raspberry sorbet

**BUEN PROVECHO!**

\*EVOO Extra Virgin Olive Oil | (V) Vegetarian | (VG) Vegan | (GF) Gluten free | (GFA) Gluten free available | (N) Contains nuts | (VA) Vegetarian Available | (VGA) Vegan Available. Please be aware that we cannot guarantee our dishes are free from allergens. Notify a member of staff of any allergies you may have. A discretionary 12.5% service charge will be added to your bill. VAT at standard rate.